

ABC Muffins

Makes: 50 servings

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Ingredients	Weight	Measure
5 + 1 Frozen tart cherries, thawed	2 1/2 pounds	4 cups
Vegetable shortening	1/2 pound	1 1/3 cups
Applesauce, unsweetened	3/4 pound	1 1/3 cups
Granulated sugar	1 1/2 pounds	2 2/3 cups
Eggs, beaten	7 ounces	4 eggs
Bananas, mashed	1 1/4 pounds	5 large bananas
All-purpose flour	2 1/4 pounds	7 cups
baking powder	2 ounces	3 tablespoon:
Salt		2 teaspoons

Directions

1. Have all ingredients at about 70 degrees Fahrenheit. Measure out 2 ½ pounds of cherries, then allow them to drain well.
2. In a large mixing bowl, with an electric mixer, combine shortening, applesauce and sugar; beat until creamy. Add eggs and bananas; mix well. Combine flour, baking powder and salt; Stir in flour mixture in 3 parts, mixing just until ingredients are moistened. Fold in cherries.

3. Portion batter into well-greased muffin pans, filling each two-thirds full. Bake in a preheated 350-degree F. oven 20 to 35 minutes, or until golden. Remove muffins from pans as soon as they are baked.